HOME AND SOCIETY.

CHAT OF THE SEASON.

CLEANING COUNTRY COTTAGES DISHES OF CURRY-DEVELOPING JUVENILE MINDS -GOOSEBERRIES.

During this month thousands of families will oper their country cottages, and in many cases will find it necessary to take up the mattings and carpets and sweep away the dust which has sifted through them during the previous season. While the autumn is the best time to clean them, it is not always possible to do so, and even when it can be done there is much to do in the spring to make it fresh and aitractive for the opening season. Unless there are hardwood floors the mattings will always contain a large amount, of dust, and to the housekeeper who realizes how unwholesome this staguant dust really is there is but onthing to do. The floor-covering must be removed at least once a year. It is not necessary, however, that this should be done in a perfect whirl of dust as it usually is. Care and judgment tell in this matter, as in everything else. First brush the carpet or matting thoroughly. Then remove all the tacks, or if it is matting, the double-pointed nails. We do not believe any one in this age of the world puts down matting with anything but double-pointed nails. A small screw-driver is considerably better than a tack-lifter to

remove these nails. As soon as the tacks or natis are removed, and not till then, lift up the carpeting or matting one breadth at a time. If matting, roll it in a roll and set it out on the lawn to be swept on the under side. carpeting, turn one breadth over on another, but very gently, so as to raise no unnecessary cloud of dust. Take an ordinary flower-sprinkler and sprinkle the floor lightly, brushing up the dust as soon as this is done. By the time the breadths of the carpet are laid there is little dust left except that under the last breadth. When the carpet is finally rolled up and carefully removed, as it should be, it will be found that the air is not pervaded, as is usually the case, with a cloud of the dust and debris beneath it. After the floor is thoroughly brushed, it should be scrubbed with some disinfectant like washing soda, which will completely cleanse it; then it should be well rinsed off and dried for twenty-four hours before the matting or carpet is put down again. Care is well worth while in this matter as drifting dust is an effective agent of sprending germs of disease.

By universal consent all over the world June 24 is considered as Midsummer Day. It is also St. John the Eaptist's Day- a day when, according to tradition, all shostly spirits and fabled spirits of earth and air bave special sway. It was on St. John's Eve that the enchanted soldier of the Alhambra came back once in a hundred years to seek some mortal who would release him from his long sentinelship over the buried treasure. There is a weird superstition extant that in this night the soul has power to leave the body and make a journey to the place where it will finally be separated from its earthly tenement. It was quite natural for a person to avoid making such a journey and therefore arcse the custom in England and European countries of keeping an all-night vigil on St. John's Eve. Many plants were supposed to be sacred to this nightchief among these is St. John's wort, the pretty weed with its starry, yellow flower which is found in waste fields and rocky places all over the civilized world. The German maiden looks upon it as a plant of

The wonderful herb whose leaf will decide
If the coming year shall make me a bride.
If the plant thrives and blossoms all is well, but if it droops and fades and dies it indicates a fatal termination of the courtship. The orpine or common liveforever, which was always cultivated in old-fashioned gardens and may be found growing wild in some parts of our own country, is another mystic plant which is sought for by maidens on St. John's Eve, to decide if their lovers be true or false. The orpine must be gathered at midnight, planted in clay, and set up in the house, when it is called a "Midsummer man The next day the stalk is carefully inspected and it incline to the left the worst may be feared; if it lean to the right, the lover will certainly prove true. As this little plant always leans one way or the other, is sure to prove a decisive oracle. The antiquity of this plant in affairs of the heart is attested by ancient rings which have been found bearing the de-vice of two live-forevers joined together by a truelover's knot. But St. John's-wort and live-forever were not the only plants which were sought on this magical eve. The wild verbena, the clover and rue were all possessed of magic power if gathered at midnight. The young maiden who is so venturesome as to go to the garden between 12 and 1 o'clock of Midsummer's Eve, gather a rose, and lay it away where no one can touch it till Christmas Day, will then find it, says the legend, as fresh and fair as when she gathered it; and then if she put it in her bosom he who is to be her future husband will surely come and take it away.

Not only young women, but young men were wont to test the mystic influences of this night.

Many a young man in olden times tried to obtain the seed of the fern at midnight for the avowed purpose of rendering himself invisible. As this "seed" could be gathered only at midnight of St. John's Eve. on a plate held under the plant without touching it. It is safe to say that no instance of winning the coveted prize is on record. As this is not the season when the spores of the fern naturally fall, another difficulty was in the aspiring young man's way; and the ven-tures generally were about as reasonable as the effort to catch moonbeams in a sieve. The sowing of hempseed, a favorite trick of All-Hallow Eve, belongs, also, to Midsummer Eve. If an unmarried woman on this magic night will spread a cloth with bread and cheese and two plates, and seat herself be-fore one, the ghostly figure of him who is to be her husband will, it is said, come at midnight and sit

Strange to say, though All-Hallow E'en is generally remembered, Midsummer's Eve is almost forgotten. Many a Yankee girl has tested the future by eating dumb cake, eating eggs stuffed with sait, throwing nuts into the fire, or practising other tricks called for by Hallow-E'en; but few of them ever gather the mystic St. John's wort, though it is one of the troublesome weeds the Yankee farmer finds on his fields.

When furniture is slightly cracked the aperture can be filled with paint mixed as nearly as possible to match the tint of the wood. When the crack is a large one, however, paint is not sufficient, but putty answers equally well; this, too, should be tinted, is mixed with oil, any color will amalga mate with it easily. A new bedroom floor is apt to separate at the seams in a very unsightly fashion after the first year. Putty here comes into play very well. The best way of pattying it is to take a strip of putty, lay it over the crack, and rub it backward and forward. This fills it quicker than to use a knife. If the putty is not colored it has a very

Little A--, whose quaint childish remarks have been already quoted in these pages, has suddenly, at the advanced age of four, burst into verse. Apparently, like Pope, he "lisps in numbers for the numbers come." Seeing his little sister picking up some unripe fruit from the grass, he immediately evolves this impres

"The apples full from off the trees, And people cut them with disease." A day or two afteward he was greatly astonished at seeing a photograph of his beloved Miss S-- (one of his numer us lady loves) which she and sent home from the East, and in which she was depicted mounted on a camel, dressed in the latest French fashion, with a beruffled parasol and a Pharaoh-like background of the sphinx and the Pyramids. Gazing at the picture with htense curiosity for a minute, he suddenly exclaimed:

"I see the camels passing by And view them with a curious eye, Oh my!"

A few "simples" which might well be remembered are the following: "liny fever" and "rose colds," which come under the same category of caterrhal affections, may often be stopped in the beginning if thos subject to such complaints carry habitually a vinalgrette of very strong smelling-snlts. Inhaled constantly be-fore the time of the usual attack, these will, in nine cases out of ten, ward off the dreaded infliction. This antidote seems " too simple to be true," but the trouble is that most people do not resort to their vinaigrette

until they are fairly under the influence of the cold. hen they mest need it many persons forget how to mix a mustard plaster—that is, what are the proportions of mustard and flour. For an adult the ula is one part mustard and two parts of flour; three parts flour and one of mustard. Water enough should be added to make a stiff paste

which should be spread between soft muslin cloths.

Long continued bleeding from the nose is very terrifying to mothers, and although it is rarely dangerous be allowed to continue too long. The simple dies are first, press the nose firmly between the finger and thumb; if this fails, try bathing the nape of the neck with very cold water, or the old-fashloned dy of putting a large cold doorkey down the back. ing still continues, snuff up powdered alum.

purpose, but if the bleeding still continues apply a large | Remove the large stone in the centre. Cut the agua-lump of ice to the map of the neck and put a small | cate in thin slices, laying it on a bed formed of Spanish piece of ice into the patient's mouth for him to suck. Of course if the bleeding does not step then, a physician should be sent for at once, but while waiting squeeze abundance of lime-juice over it. Not until the another remedy may be tried. Plunge the hand and aguacate is served in lime-juice will you appreciate forearm into cold water, keep them in for a few minites, then take them out and either hold them or let them be held high above the head. This plan has frequently succeeded when all others folled. Ether-spray- England, and especially among scafaring merchants ing or plugging of the nostrils should be done by a physician.

This is the senson when people who own country houses and who have not already built ice-houses of their own, begin to wish that they had done so. There is no greater comfort than to have plenty of ice in the It seems strange that so few persons, comparatively speaking, have their own ice-house pecially in remote country-places where ice is so difficult to obtain. In France nearly every one possesses a glaclere," and as they are so universal the subject is doubtless well understood, and their methods are possibly better than ours. At all events, they are quite dissimilar, and it may interest those contemplatng building one of these necessities to consider the Continental method, and to see if in any way it has an advantage over our own fashion. As regards position, a cluster of bushes is considered the best site, as it is est to keep the ground shaded. The entrance is due north, the structure being entirely under ground, with steps leading down to it. The principal requisites are timber, straw, and a perforated earthern trap for draining purposes. The excavation for the actual holding of a small ice-house is seven feet square with the botto



a drafn pipe: fixed into this opening is a small-sized ordinary garden trap to allow the melted lee to escape and absorb itself into the ground. The bottom of the Ice-house is made of well-seasoned timber the exact size of the opening, three inches thick at the four side sloping like the ground, with a hole cut in the middle to fit the drain. The four corners are strengthened with beams six inches thick, and there are posts two or three inches thick between. It is "lathed" to the top with laths placed not too close together, having a space for a door on the northern side, which is made of thick oak. The "glaciere" is then thatched with straw to an even depth of four juches, securely fixed in its place The actual fee-house is now completed. Then the opening are placed beams 1012 feet long and six inches square, one at each edge and one in between. the ends of which extend well beyond the pit to support the earth above the steps leading to the door. beams are covered with planks and then with a layer of straw, and immediately over the centre of the straw coof is made a space, two feet square, with posts taths; this is packed well with straw around which is heaped a mound of earth six feet high. Steps are soon made down to the door which is always covered with trusses of straw held with leather bands; and a trap opening to the steps is also lined with straw trussed and bound securely on. This bouse will pay for itself in a very short time.

The early development of a child's mind is very

interesting to every one, and to a parent it is a

wonderful experience to watch the awarening faculties and to see, little by little, how the littellect grows and finds means of expression. I this development may be judiciously assisted carclessly retarded by a child's surroundings 14 very obvious. A minority of children in well-todo families wherein adults are in the habit of talking with them learn reflections and draw conclusion eaturally; but the majority are not favorably developed. First children, especially, as a rule, have not the advantage of a family life to draw them out, and it is doubtless for this reason that the younger members of a household are apt to be the brightest, and even in after life the eleverest and most successful. A young mother can do much to develop he little one's mind, however, and arouse that desimble keenness of perception, by carrying her care a little further than merely to see that the child is prettily dressed, has plenty of toys, a good nurse, a nourishing food. The matural development of child's mind is not hurtful but is on the contrary Take for Instance object lessons which helpful. baby of three can understand and enjoy. A mother has a book of pictures, and she opens it at a bird. What is this!-How many legs has it!-What is its Can you fly !-- Can the dog fly !-- What sort of houses do they live in !-- What do the little birds come out of?-and so on unth all the peculiarities of the creature are discussed. The child listens, and rarely forgets, and the next day can probably repeat every particular. This is only the beginning of cours The book of animals is thoroughly discussed and under stood. Flowers, fruit and all natural objects as treated in the same manner. Colors are shown. of music even are taught successfully to very young children. In fact every mother should be a natural "kindergartnerin." This kind of instruction, however, does not develop precoeffy-it is as natural for the mind to expand as it is for the sturdy little legs to run, or the busy little fingers to clutch. It is simply

not be taught too early. "Come and see my summer fire," said a lady to be visitor, throwing open the door of her sitting room.

There on the brightly polished fire-dogs glower a
great flame-colored mass of nasturslums that to a and twisted themselves among the logs like veritable flames. "However did you manage anything so per fect?" asked the guest, delighted with the pretty ar rangement, "Nothing was easier," replied the other,

a natural development fostered by a wise intelligence, and should precede reading and writing, which should





"I chose a lot of pretty logs and had them hollowout, trough-fashion; I filled them with earth, planted in them nastursium seeds, and when the vines had grown and were fairly in bloom, I had them brought into the house and piled them up as you see.

Active children are very apt to tumb'e about in summer, when they have free privilege to roam out of doors, and they sometimes sustain serious bruises. While these are too trivial to require a physician, it will save pain and black and blue spots to keep a soothing lotion in the house, which will reduce the local inflammation. The most effective and simplest remedy is one part arnica to five parts water. When a serious bruise has been sustained, of course, clear arnica may be applied, but this is not necessary for ordinary cases. It should be remembered, how-ever, that arnica is poisonous, and for that reason should be labelled and kept safely locked out of reach of people who make mistakes and of meddlesome

With the abundance of limes now in market is called the value of this fruit for salads and sauces. Lime juice is the vegetable vinegar of the tropics, and is the acid used in nearly all the East India sweet pickles, so highly esteemed by the gourmet. When a lime is perfectly ripe it is a pale canary color, a little lighter than a lemon. It is not green. The lime is generally brought to our markets when it is green, and it ripens after it gets here. It is not lit for use until it has become a bright yellow. The piquancy and dell-cacy of the tropical salads are due greatly to the use of lime-juice. The aguacate or aligator pear, which is brought to our markets about this time, and is in especial demand by those who have learned to use it in the tropics, should not be served as our cooks generally direct, in mayounaise, as it is so rich in vege-table oil itself that it is sometimes called vegetable

onions. Also slice them. sin it with salt and pepper, using a dash of cayenne if you wish, this famous saind. It is not wise for one who has never eaten limes to begin with them pickled. Though this is a delicacy which is highly appreciated in Newwhose trade has kept their families supplied with West Indian dainties, they are not likely to be coloyed by those who have not acquired a taste for them. served limes, on the contrary, are very delicious, and will be appreciated by every one. Limes are especially welcome in summer, as they make a variety in our acid drinks. In almost any fish sauce or salad where lemon-juice is used lime-juice may be substituted as a change.

A curry is an old-time English dish, of East Indian origin, which dates back to the days of Warren paper in a brass stand in the little recess; porcelain Hastings and the East Indian conquests. Though a thing of spices and pepper, the curry belongs dis tinetly to tropical largs, and is properly served in midsammer. Lamb, veal and chicken are all served in curry, though chicken is the favorite foundation for a genuine East India curry. quires the ment of young and tender animals for this dish; hence a spring brotler is selected for a chicken curry by all good cooks. In old-fashloned days usekeepers prepared their own curry-powder, but this is done so well by English manufacturers, and it is so reasonable in price, that it does not pay for housekeepers to prepare it specially. To good chicken curry, cut up a pair of spring chickens after singeing and drawing them, into small squar pieces, not over two inches in size. Put them int enough boiling water just to cover them, adding a table-poonful of sait, a teaspoonful of pepper six small onions (which have been carefully fried), a bay-leaf, two sprigs of parsley and a clove. Let all simmer slowly for about three-quarters of an hour, when the chicken should be thoroughly done. Then take it up. There should be about a pint of water in which it was cooked remain-Melt a tablespoonful of butter in a saucepar and add an even table-poonful of flour. Stir in the water in which the chicken has been cooked, and when it is a smooth sauce add a tablespoonful of curry powder moistened to a paste with a little water. Add dso the yolks of three eggs, beating them up with little hot sauce before you add them. Finally, stir in the juice of half a lemon. Do not let the uce boll after the eggs are added, but pour it at once after adding the lemon Juice over the chicken Heap boiled rice in the form of a border around the platter, and serve it in a separate dish as a vegetable to accompany the curry. A genuine East Inflan cook would add a tablespoonful of grated eccount when he stirs in the curry. Though this sounds strange to English cooks, this is decidedly a good addition. A Spaniard will add two tematoes and a small

green pepper to this curry before the chicken is taken up; and a genuine New-Orleans crede cook will al ways put in a clove of garlic with the green pepper With these differences, a dish of curry is quite same all the world over, and a very good dish it is, which wakens up the flagging appetite of summer, when a less highly flavored dish falls to excite th slightest interest. The canonical East India chutney to serve with a curry is sweet mangoes, which is more likely to be a favorite with men than will as it is rather too peppery and highly spiced to suit the feminine palate. On the subject of thes peppery sauces, it may be well to quote from the ament culinary authority of a century ago, Dr. Kitchener, who said then: are a refreshing excitement for those tille palates who are incessantly mumbling out 'Piquant, piquant?' as parrots do 'Pretty Poll, pretty Poll,' " and who quoted Dr. Goldsmith's distich

"For palates grown callous almost to disease. Who peppers the highest is surest to please. A curry of lamb is very appropriately served with asparagus "peas" and it may be prepared in exactly the same way, though it would hardly be so appropri ate to add coconnut as in the case of chicken curry sweethreads, a breast of yeal, lobster, oysters and even eels are appropriately served in curry.

"Can you give me a bit of string to the this pack Who has something to fasten this or that with !" and on:-these are familiar demands in every house String seems the one thing needful that is not hold. generally provided. Housekeepers, therefore, sho hall with joy this convenient little arrangement which is one of the novelties of the season. It is a circular



box made to hold a large ball of strong cord, the end of which passes through a hole in the centre. Made of stamped teather it is pretty as well as useful, and a pair of scissors with leather handles is inserted i a pocket at the side, with which to clip the cord the reconfred length.

"Anybody can wash trousers, either white or ored." said a tailor the other day, to one of his cur tomers. "The process is perfectly simple if certain them thoroughly in werm scapsuds, only the soap on very bad spots; when well washed, rons in cold water twice, taking care that no soap is lef in the goods. Then hang out to dry in the shade never in the sun. Let the water drip off, but do no wring them. They should be hung by the walst, and the moisture that collects at the end of each leg pressed off from time to time with a towel. When nearly dry, but still damp, they should be turned on the wrong side and Ironed dry; and finally turned of the right side and creased. If these directions are followed there will be no material shrinkage, and the woollen will be as soft and bright-looking as ever.

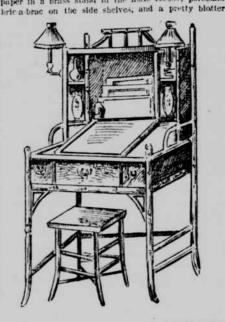
The gooseberry is not as highly esteemed in this ountry as it is in England. It is difficult to get a variety which will grow in our dry climate and attain that perfection which it obtains in the moist climate of England. Our common variety of gooseberry is so sus-ceptible to mould that it has prejudiced fruit-raisers against the entire species. Nevertheless a greenerry pudding is a very good dessert, and a sauce of green gooseberries an excellent accompaniment of be lamb or almost any June dinner. The gooseberry is a and while it still possesses the acid of the immature berry. A ripe gooseberry is an insipid fruit, of no special value for cooking, except in the time-honored recipe for "gooseberry fool," which calls for ripe gooseberries stewed to a pulp and beaten with whipped cream. An English batter-pudding with green goose berries is made as follows: Pour a plut of milk over slice of bread, crumbed. Stir in ten even table spoonfuls of flour. Add the yolks of four eggs, half : teaspoonful o fault, and finally, the waltes of four which have been beaten to a suff froth. this batter carefully and stir into it a quart of green gooseberries. Put the pudding in a greased mould or tie it up in a thick cloth which has been thoroughly od floured. Let it boil two hours. Serve it. with an English brandy-sauce or an old-fashioned hard

To make a gooseberry sauce top and tail sufficient number of green gooseberries. Add about half a pint of water to a quart of berries and let them stew in an earthen pipkin till they are thoroughly tender. Add sugar enough to make them palatable, but still leave them a pleasant acti. Serve the sauce with meats as cranberry or apple sauces are served. Green gooseberries also make a very nice pie, either baked like a rhubarb pie in a crust, or first stewed, baked without an upper crust, and then covered with a meringue, like a lemon or apple meringue ple-The name of this fruit is a curtous example of transmutation of language. It is not the berry of the familiar fowl which saved Rome, as the name would seem to indicate, but it is literally the prickly berry or gorseberry, so called in allusion to its thorny sten

The word "sherbet" is incorrectly applied in New England to a water-ice, frozen to solid consistency; a genuine sherbet is a drink and is not served as a de-It is easy to see how the local use of this term came about, as it is only necessary to freeze a sherbet to make it a water-ice; but there is no authority in the dictionaries for the use of this term as applied to any-thing but a beverage. A sherbet is a Mahometan in use among those rigid followers of the

These remedies will almost invariably answer the butter. Let the fruit be ice-cold. Peel it carefully. prophet; it is a beverage composed of fruit juices, arpose, but if the bleeding still continues apply a large | Remove the large stone in the centre. Cut the aguamake a strawberry shertet, mix a pound of hiscious strawberries with a pourd of sugar, crush them to a pulp and let them stand for about four hours. Then add the juice of one lemon and three pints of cold water. Stir the mixture thoroughly, strain it through a course cloth, squeezing through all the juice. Taste It to see that it is properly flavored. There is always a little difference in varieties of strawberries requiring more and some less sugar. Set the sherbet in a pitcher on the ice, where it will become thoroughly chilled. Serve it in tumblers with a little ice in each tumbler; or if you prefer, freeze it and then serve it

No drawingroom is complete without a well-equipped and well-furnished writing table. It ought not to be a heavy affair like the library table, but comething dainty in the gendre of the sketch given. This desk has pretty side brackets for candles, with delicately finted slik slades; full supply of stamped



mental side of this equipment should be con in a drawingroom comfort is also luckliv a fashionable essential, and it is considered good form to have everything quite as much for daily use as for show. So all the little conveniences which add so greatly to a writer's comfort should not be forgotten.

Where people own country houses and only go t them when the hot weather begins, it is very hard to get a satisfactory garden unless there is a competent gardener in charge. Still much may be done this month by careful management, and good-sized plants may be transplanted successfully if they are thoroughly watered every day until well rooted. No garden ! complete without a specimen of each of the dear oldfashioned shrubs with which we are familiar since our childhood, white and purple lilnes, the syrings, the frings tree, the sweet-scented shrub with its little rown flowers and perfume of bygone summer days, the lively flowering almonds and snowballs. not remember them one and all with affection. To transplant shrules at this season dig a hole about three feet in diameter, fill it with rich loam and set the shrub carefully in the centre, trending the soil firmly about it (this last is very important). Every night water the plant well from the rose of a watering-pot, letting it soak gently in the earth near the roots, and after ward spray the leaves. The water should not be very cold. The best way is to have a hogshead standing with water so that the water may be of the temperature of the air.

Parents who wish their children to develop well mentally as well as physically during the summer months should do all in their power to encourage an intelligent interest in the out-door world by which they are surrounded. Shut up the school books and lay them on the shelf for a long holiday, and let them turn to the great book of nature which lies open before them for the next three or four months Allow them to have pets ad libitum, seeing, however that they are properly cared for and never neglected. Encourage them to have flower and vegetable gardens. Give them attractive caldness for their various colections, which they should be taught to arrange Give prizes for collections of the native floring.

Give prizes for collections of the native floring, the
geological spectmens of their neighborhood, etc.

Children will feel a keen delight in all these things
if judiciously encouraged.

One of the best ways of exciting a child's interest

in out-door things is to start an aquarism, and it is amusing to see how every member of the development and notes every new specimen. There is a strange fascination to every one about these uncanny inhaldtants of another world, and an aquarium properly started becomes a pleasure to the whole household. If the little naturalists are living water and a salt water one. For these any handy soy can make his own tanks. Broad and shallow nes are better than deep ones, for the reason that he greater the surface exposed to the air, the greater he quantity of oxygen absorbed from the atmosphere. shop tanks are almost always too deep; a two square should be sixteen inches wide and seven inches high and a larger and smaller one in like proporion. The sketch shows how such a measurement



will look when finished. A sheet of zine will make of wood or even in this rather primitive fashion which however, will hold specimens and give as much pleas ure as a more costly arrangement: Form all the sides and the seams at the bottom by cutting strong brown paper and pasting them all together with the strips of the paper. Then putty up all the cracks and cover with water cement and thin strips of glass which can be cut by the glazier. This, if thoroughly lone, will prevent any leaking. The paper corners on the outside must then have a heavy cont of paint and it is best to give a cont of paint to two of the The most important part of an aquarium is properly to balance the proportion of plant and animal life. The marine and fresh-water aquarla are kept very much in the same way, except, of course everything that is put in the former should comfrom salt water, and in the latter from fresh, cover the bottom with sand or gravel washed clean and then build a rockery, making a little cave or grotto under the water where the shy ones may tnemselves. Then for the fresh-water aquarlum go to the nearest pond, and dlg up some water plants; bring them home and plant them in the sand, fixing their roots by means o Then put the tank in a window and walt until you see that the plants are growing and that fresh ones are coming into life; your water is now ready and you may proceed to stock the tank For the marine one, of course, get marine plants; the small seaweed already growing on pebbles is the As with the other, place it in a window and wait until you see a green vegetation growing over the rockery and the sides of the glass. The care of the same, but it will help the novice very much a buy a good text book on the subject; albough we have given the main essentials there are many pre mutions to be observed for mention of which have not space in these columns.

And now the pleasure begins! What joy it is to explore all the nooks and crannles in the rocks, t find unexpected specimens in the brooks and ponds, and lift old logs and discover some queer water creature hurrying away to hide liself, and to conquer and capture all this strang: life with a dip net, and earry it home in the poll! And what interest is excited in the family over each treasure trove that the fittle collector brings proudly home after his morn-

is useful in the family kitch n. Iron ones are too heavy for a woman to wield and marble is not practicable, for it is too expensive. The best material for family use is heavy stoneware or wedgwood. Such meriar and pestle in ordinary family size will cost about \$1 25, and with proper care will last for years.

complished with an ordinary potato masher and a chop-ping-bowl; but almonds cannot be pounded to a paste In this way, though a very fair forcement may be made.

The work, however, cannot be done so quickly or in so

The canning of accounts. satisfactory a manner as with mortar and pestic.

The law of employer and servant is often a question in dispute, and it is well to know what it is as given by an authority on the subject. A contract in which there is no specified time as to the term of service may be terminated at the option of either party without notice and is binding on no one. It is therefore best for an employer when engaging servants to make a distinct arrangement with them by the month or as he may prefer. No contract for a term of service extending a year or lonegr is valid unless it is in writing The best plan in engaging domestic servants is to hire them on trial for a week, and if they suit, engage them by the month. If a servant is engaged for a specified time and is discharged before the expiration of that time for no cause save the convenience employer she can claim full wages for the entire term of service; but she cannot claim board wages, as some foolish servants do. If a servant leaves her place, on the contrary, for no cause beyond her own convenience, she is not entitled to any portion of her wages and should receive none, for she should be punished for her breach of contract. It has also been held in law that if a servant becomes intoxicated, or misconducts herself so shockingly as to injure property wilfully, she may be discharged at once and forfelts all claim to wages since her last payment. On the other hand, an employer is bound to provide for the reasonable needs of her servant in food and shelter, but she is not bound to furnish medicine and medical attendance in case of sickness, as kind mistresses very often If a servant is unable to do her work on account of sickness or accident, she can claim wages up to the time of her incapacity and no longer. Servants are not infrequently engaged in the

nummer for a term of five or six months, and if they ive before the time of their contract is out they can claim no remuneration or back wages, unless it can be shown that they were incapacitated by illness or accident, or were discharged without cause by their The great trouble in the case of domestic servants lies largely in the fact that there has been no contract or one that is imperfectly understood by the contracting parties. When a servant is engaged, her duties should be clearly outlined to her in the pres of a third person, who will act as witness. It is better in such contracts to arrange that a servant's pay day come a week after her month is up, as a security against her walking off as soon as she received ages. If at any time she desires to leave at the end of her month, she must then give warning in order to obtain her wages to date. A week is usually considered by employers a sufficient warning on a month's contract, though it is a rather slight one. The time f the warning should be settled in the contract. There has been considerable discussion in the English papers recently on the subject of references. It seems that the pernicious habit of giving incorrect "characters" prevails there as here, and the quest'on has been brought up whether individuals giving false characters could not be held responsible in damages by those who suffered by them. The danger to life, health and property to which a drunken or victous servant may subj family can hardly be over estimated. There certainly should be strict laws passed upon this subject of references, compelling an employer to state the exact truth to the best of her knowledge and belief; not only as protection for other employers against dishonest or vicious servants, but also as an encourage ment to honest and faithful servants.

table is a little receptable for letters that are stamped directed and ready for the post. While thus fulfilling an obvious use, the pretty little letter-bag may serve as a frame for photos as well. In the example given, the sides are cut out of pasteboard in the shape of a



hamrock. This should be done with a very sharp knife, and after the oval shapes for the small-sized photographs are drawn correctly in pencil, they hould also be carefully cut out. The outside covering is to be of plush and the lustde of slik, and the edges are finished with silk cord. Any one who has made photograph frames will easily understand the con-Dark green plush and light green silk make a good contrast.

With the first June roses, bouquets become a reg ular part of the ornamentation of the living room in even the humblest cottages. It requires a genuine artist to arrange flowers with that loving care and taste that give the very best results. Not only should the flowers themselves and their surroundings be studied, but the vase that holds them, and the namer in which they are placed. The old-fashioned set bouquet, with its wired stems, is a thing of the past; though a few florists, we believe, torture their flowers still into this shape to order. The best effect is generally obtained by massing one variety of blossoms together. Some flowers, like roses and illies, are seen to the best advantage in a clear crystal globe or vase which shows the beauty of the leaf and group or vacuation as well as the blossom. Water illies are always pretitiest spread in a mound on a low platter, which is concealed by bloom and leaf. painted with flowers are never so effective as flower helders as something in monotone. For this reason, Dresden china does not make an especially desirable foresten canna does not make an especially destrable flower holder, though attractive enough as bricabrae. An ordinary brown patcher is a charming holder for ox-eved daisles or their golden-petalled consins, the "black-eyed Susans." The same pitcher makes an artistic receptacle for golden rod later in

Ferns look better in an olive-green vase than in almost anything else. The blue iris, which is coming into blossom by every country brookside, makes a very effective cluster massed with a few brook ferns or brake. Do not pick the full-blown flowers, but the buds which are beginning to show color, and will come out in water. Do not allow any other blossoms to be mixed with them. The writer saw them massed last year in a vase of dark Rookwood, with a touch of yellow in its decoration, and they formed a most attractive corner in a country parlor A dark Rookwood vase is also pretty for pansies yellow daffodils and pink mallows. Wild roses should be massed in some rustic vase, like a brown far or a blue Delft pitcher, to show their pure loveliness.

Green peas will soon be ripe in country gardens in this latitude, and are already furnished in abundance in our city markets. Green peas are usually served in but one way, that is boiled, and a great many people do not know that there is any other way to serve them. Yet they make a most delicious puree soup, and are excellent served in cream.

To make the soup, take a plut of green peas, add a quart of white stock, a small onlon, two sprays of parsley and one of celery, a tenspoonful of sait, and a half teaspoonful of pepper. Let the soup cook for half an hour, simmering slowly. At the end of this time, try one of the peas and if it is thoroughly done strain the soup through a puree sieve, rubbing the pens through. Let the soup boil again for ten minutes, stirring it orten. Then add a cnp of boiling cream and salt and pepper to the taste. Stir a teaspoonful of butter in the soup, just before serving it.

spoonful of butter in the soup, just before serving it.

Botled peas are very often served in French kitchens
in a cream sauce, made with half a cup of cream
thickened with a teaspoonful of butter and a scant
tenspoonful of flour. still another is to beat an eggvolk into two tablespoonfuls of sweet cream, and add to the boiled peas after they have been drained. preparing forcement, almond paste and many other con-fections. It is somewhat difficult to get a kind that dition to almost any kind of soup in which vegetables are used, and when any bolled peas are left over they should be saved to add to the next day's soup. No vegetable looses more sweetness when stale than peas,
To be served in perfection they should be picked in
the dew of the morning and cooked the same day.
They should never be shelled until just before the

In default of a mortar and pestle, wonders can be ac- time of cooking. They should after picking be kept in a cool, dark place until ready for shelling. If there is any delay in cooking them after they are shelled,

The canning of asparagus must be a careful piece of work if it is to be successful. The "lightning" of work if it is to be successful. jors, which are so arranged that the vent may be casily opened or closed, are better for this purpose than the jars with rubbers, which are somewhat trou blesome to handle while the vegetable is cooking though otherwise they are just as good. It is the best economy for the fruit or vegetable packer to buy new rubbers overy year if the jars with rubbers are used. The cost is trifling, and old rubbers can neve be depended upon to do the work as well as new.

To can asparagus, select fine green asparagus of cod size. Scrape it, and cut off about an inch of the bleached part of each stalk. Put the stalks in boiling water, and scald them for ten minutes. Stand them in a jar, with the tips uppermost. The aspar agus should be carefully cut such a length as will permit it to stand easily in the jar. When the jar is full cover the asparagus with fresh boiling water, first setting the jar in hot water to prevent its crack ing. Add about a teaspoonful of salt to each jar. If it is a lightning jar, leave the vent open. If it is a jar with a screw top and rubber, leave the rubber of and screw the top on lightly. Set the jars on wooden rack in a flat-bottomed boiler, with wisps of straw or kitchen towels put between them to prevent their knocking together. When bolling, cover them with-hot water up to their necks. When they have cooked for ten minutes, after the water around then begins to boil, close the vent of the lightning jars or put the rubbers on the other jars and screw the topi down tight. Let the jars cook in the water for about two and a half hours longer. Then take them out, open the vents or remove the covers for two or three minutes to allow the gases to escape, and then fasten them up again as closely as you possibly can. Let them cool, and when they are cold tighten them up further if necessary, wrap each one up in paper to exclude the light, and set them away in a closet

where the temperature does not exceed 70 degrees. Regular packers sometimes put up asparagus in fia tin boxes to facilitate its removal entire, which is somewhat difficult when it is put in fars. But if a little care is exercised, there will be no great difficulty and the stalks may be readily taken out of jars with out breaking the tips.

The nursing of the sick in summer is even a more difficult task than in winter. In winter abundance of fresh, pure air, and a proper te In winter there is may be easily attained by the use of artificial heat summer, on the contrary, the heat cannot be controlled. Pure air is not always possible in all lo calities, where the neglect of one or two careless neighbors, with slovenly kept dooryards, may fill the atmosphere with the poison of decaying vegetation or some other mulance. These difficulties are against the invalid sufferers in country or town and

A wise phy-ician has said that a good nur woman, thoroughly healthy and alert in all her five senses. She must have good sight, in order that she may watch the slightest changes in the patient, catch a motion of the eye, the tips of the fingers, and see in a moment what is wanted. She must have quick hearing to catch the slightest whisper of a weak invalid. She must have a sensitive as well as a soft touch, that she may note the most delicate changes in the skin and may test the temperature of hot applications that may be ordered. It is especially necessary that she have a correct and acute sense of smell, so she may detect the slightest impurity in the atmosphere of the sick room. He te must be correct, in order that she may test the food to see that it is properly cooked. A good nurse should be also a good cook, and at the best training schools for nurses a course of lectures with manual training in cookery is a part of the curriculum.

A nurse has special need of physical strength to

ture the fatigue of her place in the summer season Where the patient is very ill a second nurse is supplied at night, to give the first or day nurse her needed It is a great mistake for any woman to under take the duties of a nurse unless she is willing and able to endure the physical hardships of such a place. A nurse must have no objectionable eccen-tricities of manner; she must have a general sense of wholesomeness in her personality. A nervous is in no way fitted for a nurse. A great many women manage to pass their examination not possess all these requirements, but they do not make successful nurses. The question of education is a second one. No education beyond the radiments is required at the admission on probation. Nevertheless, it is found that uneducated women fall out of the ranks before the time of probation is over, as they do not possess the same nerve and power of endurance and comprehension of details as women of more cuiti-vated nands.

The good nurse should certainly be a woman of tact, in order to homor the harmless whims of her patient rather than irritate him by martinettish methods. One of the most objectionable habits of the indiscreet nurse is that of rehearsing her sickroom and hospital ex-periences to her patient. Like a wise physician, the discreet nurse says little and never talks "shop."

Where one lives in the vicinity of a city and the home, but in the country, where one has to send the mattress a distance by rail, it becomes a different matter. Do not attempt to do the work unless you have a separate room appropriate to it. There em the mattress a little at a time and pick over every particle of the hair carefully. When it is all well picked over, take about eight or ten pounds at a time and wash it thoroughly in sonpsuds and lukewarm water. This makes it curly and crisp and washes away all the remaining dirt that cliit. When it is washed rinse it handful by handful, wringing it as dry as you can with the hands. When it is all rinsed and wrong, sprend it in huge sheets of mosquito nettler, basting them together at the sides to prevent the hair blowing about. Spread the sheets across the line, or on a grassy knoll, where the hair will become perfectly dried in the sunshine and air. In the winter hair may be thoroughly dried by spreading it on the clean floor of a furrace-heated room, turning it frequently, until all dampness is dis pelled. The halr is then ready to be put back in a new ticking, or in the old ticking, if that has been

washed for the purpose.

Hair is never cleaned as thoroughly as this in shops, where it is now quite generally picked over by machine and seldom washed. There is a freshness of the fields about a hair bed that has been have been dried in the sunshine and the open air.

The outside window blind is an article of doubtfu utility, and has been virtually abandoned in most houses in large cities. The inside blinds, which have been substituted for outside ones, are seldom used except when the house is shut up, or in the depth of summer when it is desirable to darken the room.

In the country, a great many houses are doing away,
with shutters and substituting awnings for them.

These are easier to handle and are more of a protection from the sun, while the cooling breeze is hardly ob structed in its entrance to the room, though shut out

by the closed shutters.

An outside shutter is troublesome to handle, and it accumulates dust, which is washed down by rains on to the paint of the house, thoroughly disfiguring it. week at least, and taken off their hinges and washed clean once a year. The amount of total depravity that a shutter displays when it is being put back on its hinges is unequalled. When it has been safely put on one hinge it is quite certain to be off the other, and it finally gets on both hinges at once chiefly by accident. The most stalwart scrubwoman hesitate when you tell her, however gently, that the shutters must be taken off and washed, and not without reason. It is never safe to take off more than the blinds o one window at a time, as the average carpenter se to have arranged it so that every blind in the ho is of a slightly different size from the others, and that no one blind can take the place of another.

When blinds are very dirty they should be taker to the kitchen and washed in the washtub, with abun dance of water and a wisp-broom. After the dust and necumulations of the season have been rinsed off, wash the blinds in water in which ammonia has been dissolved in the proportion of a tablespoonful to a gallon, when they have been thoroughly dried and wiped they can be hung out again, providing there is not a strong sun resting on the window. It is not wise to hang a damp blind in the sun, as it would hang a damp blind in the sun, as it would be likely to injure the paint. Some people leave their blinds off for twelve hours and rub them with a cloth dampened in kerosene oil. When this has thoroughly evaporated, they hang them out again. In winter the outside blinds are altogether objectionable. Their chief office is to slam in the wind and get out of order. The holland window shade that is now universally used shuts out all the sun that ought to be shut out in cold weather.

The sorrel which is used for soups and is sold in sheep sorrel found in country pastures. The leaf however, is two or three inches long, is a clear, dell cate green, and is almost translucent as a res-cultivation. The acid of the sorrel is vary some when it is served in soup or cooked, by green leaves should not be outen in an inordinate tity.